

General Manager Petr Holubar
Executive Chef Rex Horrell

FRESH OYSTERS*

DELAWARE BAY
2.75 each (Delaware)

BLUEPOINT
2.75 each (Long Island)

WELLFLEET
3.0 each (Rhode Island)

KUMAMOTO
3.00 each (Oregon)

TODAY'S FRESH FISH

All fresh fish is served mesquite grilled unless otherwise stated.
Choice of two items from seasonal side section below included (Add \$2.5 for lobster mac n' cheese).

This is a sampling of our fresh fish.
Daily selections vary based on availability.

ATLANTIC SALMON 27
(Nova Scotia)

RAINBOW TROUT 23
(Idaho)

SEARED WHITEFISH 22
(Lake Superior)

SEARED AHI TUNA 32
(Hawaii)

SWORDFISH 29
(Block Island)

SEARED SEA SCALLOPS 28
(Georges Bank)

SOCKEYE SALMON 31
(Alaskan)

BLACK GROUPER 31
(Florida)

SEARED HALIBUT 34
(Alaska)

1¼ LB. LOBSTER 32
(Maine)

½ LB. COLD WATER LOBSTER TAIL
36
(Canada)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

CHEESE PLATE les frères farm stand, moody blue, vella dry Monterey jack, walnut raisin crisps, pickled sultanas, sweet and sour cherries | Lg. 10

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 9

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 11

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 9

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger Sm. 9 | Lg. 13

PRINCE EDWARD ISLAND MUSSELS white wine and garlic Sm. 9| Lg. 13

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 12

STEAMED LITTLENECK CLAMS white wine and garlic 14

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 12

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, kalamata olive 10

SAUTÉED SHRIMP SCAMPI with garlic butter 11

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 13

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 35

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 50 (serves 3 – 5)

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER cup 5.5 | bowl 7.5

SPICY CREOLE GUMBO cup 5.5 | bowl 7.5

MAINE LOBSTER BISQUE cup 6 | bowl 8

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8.

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 7.5

HEIRLOOM TOMATO AND MOZZARELA arugula, basil ice cream, balsamic reduction 8.0

TONIGHT'S ENTRÉES

MESQUITE GRILLED BLACKENED GROUPER sweet potato corn hash, applewood smoked bacon, corn butter sauce 33

CHAR CRUSTED AHI TUNA roasted yukon gold potatoes, grilled asparagus, foyot sauce 34

ALMOND ENCRUSTED TILAPIA Orange beurre blanc, grilled asparagus, and seasonal berries 24

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 23

MEYER RANCH BRAISED BONELESS SHORTRIBS creamy polenta with basil & parmesan, garlic broccolini, pan jus, horseradish gremolata 28

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 29

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 19

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 31

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 28.5

PANKO FRIED SHRIMP cocktail sauce, french fries, apple celery root slaw 24

VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 27

TANGLEWOOD FARMS MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 24

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 38

STEAKS & COMBOS* choice of two seasonal sides.

CENTER CUT FILET MIGNON 6 oz 29 8oz 36

18 OZ. USDA CERTIFIED PRIME ANGUS BEEF BONE-IN RIBEYE 41

12 OZ. USDA CERTIFIED PRIME ANGUS BEEF KANSAS CITY STRIP 35

6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP 35

6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE 38

6 OZ. CENTER CUT FILET & CANADIAN 1/2 LB. LOBSTER TAIL 55

SEASONAL SIDES

MASHED YUKON GOLD POTATOES

LEMON-ASPARAGUS RISOTTO

PARMESAN ROASTED YUKON GOLD POTATOES

BROCCOLINI WITH CRISP GARLIC CHIPS

GRILLED ARTICHOKE WITH PARMESAN AIOLI

GRILLED ASPARAGUS

LOBSTER MAC N' CHEESE

FEATURED DESSERT

STRAWBERRY SHORTCAKE lemon pound cake, strawberries, whipped cream, roasted strawberry ice cream 7

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We're happy to prepare your dish any way you'd like and will do our best to create something special to fit your needs.
If you have any food allergies, please let your server know.